
KAROO SUMMER LUNCH MENU

Starters

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Chilled Cucumber Soup - R45

with a swirl of coconut cream and almond slivers (V) (V)

Spicy peri-peri Chicken Livers - R50

Pan-fried livers tossed in a tomato based per-peri sauce, served with crusty homemade bread

Traditional Home-made Cape Malay Curried Fish - R60

Lightly curried hake, home-made by our chefs in the authentic Cape Malay style.
Served chilled, and with homemade bread.

Roasted Caramel Beetroot Salad - R75

Butternut chunks, pumpkin seeds, chickpeas, wild rocket and feta cheese with a fynbos dressing (V)
(V) Vegan without feta cheese)

Springbok Carpaccio - R80

served with rocket and parmesan cheese, drizzled with a balsamic and olive reduction

Masala Chicken Salad - R80

Warm marinated chicken, strawberries, salad greens and cumin yoghurt dressing

Potatoe and Spinach Fritter (V) (V) - R45

with cucumber raita

Fried Rice Balls (V) (V) - R45

with a dhal coriander sauce

Main Courses

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Vegetable Wrap - R70

Seasonal vegetables, peppers, hummus, tomato relish and baby leaves

Spicy peri-peri Chicken Livers - R70

Pan-fried livers tossed in tomato based peri-peri sauce, served with crusty homemade bread

Country Chicken Wrap - R70

Sweet chilli mayonnaise, cucumber and carrot ribbons

Chicken Burger - R75

served on a toasted bun with a bacon and mushroom sauce and all the trimmings

(V) = Vegetarian | (V) = Vegan

Main Courses (continued)

Beef Burger - R85

served on a toasted bun with a bacon and mushroom sauce and all the trimmings

Gansbaai deep-fried Hake - R110

Potato wedges and tartare sauce

Grilled Karoo Lamb Cutlets - R165

prepared with a rosemary infusion and served with paprika potato wedges and seasonal vegetables

Klein Karoo Lamb Curry - R160

served with basmati rice and sambals

Brown Lentil and Butternut Curry (V) (V) - R75

served with basmati rice and sambals

The Klein Karoo's Vegetarian Moussaka (V) - R125

Layers of butternut, aubergine and brown lentils with sundried and fresh tomato sauce and Mozzarella, oven baked and served with a tossed green salad

Linguine with Mushrooms, Sweet Peppers, Spinach and Sweet Basil (V) - R80

rounded off with a creamy velouté sauce and a generous helping of Parmesan cheese

Linguine with Chorizo, Cajun Chicken, Sweet Peppers, crumbled Feta - R90

with a piquant tomato sauce

Desserts

Granadilla Panna Cotta - R45

with berry coulis

Vanilla Ice Cream - R45

with fresh fruits

Pumpkin Pie (V) (V) - R45

with apple compote and caramel sauce with roasted peanuts

Cheese Platter from the Klein Karoo / Overberg Region - R95

served with preserved fruit and nuts

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